

# Bobbie Jacobson

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## PROFESSIONAL SUMMARY

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Experienced Chef with 6+ years focusing on Fine Dining. Known for leadership.

## TECHNICAL SKILLS

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### Cuisine Styles

Pastry

### Kitchen Skills

Plating • Cost Control • Sauce-making

### Operations

Inventory Management • Catering • Event Planning • Supplier Negotiation

### Soft Skills

Time Management

## EXPERIENCE

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### Sous Chef — Keeling, Muller and Hodkiewicz (2018-12-08 - 2021-08-26)

- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 151 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.

### Private Chef — Borer - Poulos (2019-12-19 - 2025-10-13)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.

### Line Cook — Crona Inc (2023-08-26 - 2023-10-12)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Schneider - Rohan Institute (2019)